



# Coconut Meringue Cake

**1 hour**

Hands on

**12**

Portion(s)

**2**

Difficulty



## Method

### For the Cake:

- Preheat oven to 160\* C (320\* F) Fan.
- Line three 22 cm spring form pans with parchment paper. Grease with butter and set aside.
- Combine the flour, dried fruits, baking powder and salt in a bowl and set aside.
- Beat the sugar and egg yolks in a mixer, using the paddle attachment until fluffy.
- Add the mayonnaise, coconut milk, buttermilk, coconut extract and vanilla extract. Beat until all of the ingredients are completely incorporated.
- Gradually add the dry ingredients while the mixer is beating, until the mixture thickens.
- Transfer to a bowl and set aside.
- Wash the mixers bowl. Dry it completely and add the egg whites.
- Exchange the paddle attachment with the whisk attachment.
- Beat the egg whites until they become fluffy meringue.
- Add the meringue to the bowl with the cake batter and gently fold in with a spatula.
- Divide the mixture among the 3 prepared spring form pans and spread the mixture with a spatula.
- Gently tap the spring form pans on the counter to get any large bubbles to disappear.
- Bake for about 25 minutes, until you can insert a toothpick in the middle and it comes out clean.
- When ready, remove from oven and allow to cool for 20 minutes in the pans.
- Then, turn out onto wire racks and allow them to cool completely.

### For the meringue:

- Beat the egg whites with a mixer for about 5-7 minutes, until they become fluffy. Set aside.
- Add the sugar and 100 ml water in a large pot, along with a cooking

## Ingredients

### For cake:

- unsalted butter, for greasing pan
- 240 g all-purpose flour
- 150 g dried fruits
- 1 teaspoon baking powder
- 1 teaspoon salt
- 250 g granulated sugar
- 3 eggs separated, yolks and whites
- 200 g mayonnaise
- 150 g coconut milk
- 1 tablespoon buttermilk or Greek yogurt diluted with some water or soured milk
- 2 teaspoons coconut extract
- 2 teaspoons vanilla extract

### For meringue:

- 6 egg whites
- 250 g granulated sugar
- 200 g candied coconut
- 100 ml water

## Διατροφικός πίνακας

### Nutrition information per portion

540 Calories (kcal)	26.6 Total Fat (g)	12.3 Saturated Fat (g)	67.0 Total Carbs (g)
27%	38%	61%	26%
52.0 Sugars (g)	6.2 Protein (g)	4.2 Fibre (g)	0.69 Sodium (g)
57%	12%	19%	11%

thermometer.

- Boil the mixture without stirring for about 4-5 minutes, until the thermometer reads 120\* C (248\* F).
- Run the mixer on low speed and very slowly pour the hot syrup into the egg whites until completely incorporated.
- Turn up the speed and beat for 3 more minutes, until the meringue becomes thick and smooth.

**To assemble:**

- Place one layer of cake onto a cake platter and spread 3 cups of the meringue over the cake.
- Sprinkle with ¼ cup ground coconut.
- Cover with a second layer of cake and spread another 3 cups of meringue over it.
- Sprinkle with ¼ cup ground coconut.
- Top with the third layer of cake.
- Spread the remaining meringue over the top and sides of the cake, gently pressing on it so it can stick.
- Sprinkle with remaining ground coconut all over the top and sides of the cake.
- Refrigerate the cake so it can chill for 30 minutes and the meringue can become firm.
- Serve chilled or at room temperature.